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THE DAIRY.

The following is a continuation of a translation of a French work, a part of which we have already published, commencing with page 193 of our present volume. We think highly of the work, and are under great obligations to the friend who has favored us with the translation.

CHEESE.

Cheeses were known among the ancients — but no trace remains of the manner of their making them. An immense quantity is made in France, considerable is however imported there, from different countries, particularly from Switzerland, Holland, Italy, and England.

We have said that the benefit derived from the manufacture of cheeses forms a great compensation for the trouble and attention it requires; we will also repeat that this species of produce should not be made an object of speculation—excepting at a distance from cities, and when localities offer the means of economically foddering a large number of cows, sheep and goats.

It is generally thought that the quality of the fodder influences very perceptibly that of the cheese. There is no doubt that the food gives to the milk a greater or less abundance of constitutive elements; but there is likewise no doubt that care, cleanliness, and the manner of making the cheese contributes still more to it. We see some dairy-women obtain cheeses of a better quality, than others, whose cows nevertheless graze in the same pastures. This is a useful fact to be known — because upon it depends, the improvement of many of our cheeses, which will remain inferior as long as the *cheese-makers*, persuaded that their defects proceed from the fodder — obstinately will not perceive the faults of their processes. We have shown the composition of milk, and said how the butter is extracted from it. Cheese does not, in a less degree exist in it, since it is composed of the cheesy part, which, it is only necessary to free from the whey, in which it floats. In milk left to itself, this part separates, and thus naturally forms the cheese. But when this effect takes place spontaneously, it contracts a sour or sharp taste, injurious to it, excepting when it is to be eaten immediately, particularly in summer when this acidity is pleasant and stimulating; but when it is to be kept, the milk should be artificially curdled; finally, the qualities of this alimentary substance, depending upon the means employed, the art of manufacturing it exacts particular care and precaution.

Generally, summer is the season chosen to make cheese; food is then more abundant, and consequently, milk; at this time it curdles more easily and more thoroughly and the cheese made from it, has time to acquire, by winter, the qualities which render it excellent.

Cheeses are made with pure cream; with milk as it is drawn from the cow; with that to which a portion of cream is added, and finally with skim milk. Of course all these cheeses possess different qualities according to the proportion of their elements; but the manner of manufacturing them produces a still greater difference: thus a prodigious number of cheeses are made, although only with the milk of cows, goats, sheep and sometimes a mixture of these three.

It would be trespassing beyond the limits we have proscribed to ourselves, to describe more than the manner of making those kinds of cheeses which enjoy a certain reputation. Thus we intend to consider them in two principal classes, in which they may be all ranged.

The first will comprehend those cheeses which preserve a soft consistency, and which are eaten when fresh.

The second, those of a solid consistency, and which can be kept longer, the consistency is owing to the weight of the press, and to the dressing.

Before describing the means adapted for curdling the milk, and which are used for all cheeses, we may say, that generally a multiplicity of circumstances, which it is difficult to define and to understand, exert so great an influence in the manufacture of cheeses, as to produce perceptible difference in those even made in the same place, of the same milk, the same pressure, in the same day and by the same person.

The causes which produce them can only be pointed out; but it is difficult to remedy them, because they often escape the eyes of those most accustomed to the business.

It is known that one cow will produce milk differing from that of another in proportion to the constituent elements, and that this same proportion varies itself every day, according to the age and the state of the health of the animal, the cold or heat, the air which it has breathed and the nourishment it has taken.

Consequently the mixture of these different milks will only cause the mass to experience the different modifications. Finally, the state of the atmosphere, the good or bad exhalations which charge the air of the dairy; the size, arrangement, dryness or moisture of the dairy, the nature, form and capaciousness of the utensils employed; the newness or oldness of the rennet, its greater or less strength, and the quantity which is always uncertain; lastly, the different processes to which the curd is subjected to obtain from it cheese; the places in which it is deposited, are so many circumstances which favor or hinder the perfection of cheese.

OF THE MEANS EMPLOYED TO CURDLE THE MILK.

A great number of substances possess this property. We may cite among the vegetable, flowers of the two kinds of "*gallium*," ("lady's bed-straw,") the yellow and white, and those of the thistle, artichoke, &c.; vegetable acids and cream of tartar produce this effect likewise, but are not used for the object, which now occupies us. There are also mineral acids, but the use of them is dangerous.

Most ordinarily, to attain this object, the liquor contained in the stomach of calves called rennet, is used. Lambs and kids equally furnish this, provided they are killed, as well as the calves, before they have taken any nourishment but their mother's milk.

The mode of preparing this, most generally adopted, consists in opening the ventricle or lower stomach of the calves. It is freed from the clots of blood, washed, wiped with a clean linen, salted and put back into the rennet-bag, which is hung up to dry it. The use of the rennet thus prepared, varies, in every place where cheese is made, ("pomogeine.") Some cut off a piece of it, which they mix in a little milk or a little water, others merely rub with it a skimmer or wooden spoon, which they afterward dip into, and stir the whole mass of milk. Some persons add to it vinous or acid liquors; lastly, there are some who soak the rennet-bag in a certain quantity of water, either cold, or boiling, leave it there awhile, and employ this infusion.

The following is very nearly the manner in which the rennet is prepared, which is used for the Cheshire cheese, so famous in England, and which is imported into France.

The fresh rennet-bag or ventricle is cleaned from all the impurities it may contain, by washing and wiping it. It is then almost entirely filled with salt; afterwards a bed or layer of this latter is made in a pot large enough to contain three rennet-bags, placed flat one above the ather, above each a layer of salt, and continued in this way until the pot is sufficiently full. The last upper layer should be of salt. The pot is covered with a plate or piece of slate, and put in a cool place.

When it is time to use them, all the rennet-bags are taken out at once, drained, laid upon a table, and sprinkled with fine salt, on each side, then passed over with the rolling pin, to cause them to be penetrated with the salt; lastly, they are hung up to dry, unfolding each bag, and keeping it open by means of a little stick.

When they are sufficiently dry, they are placed in a vessel either large or small, and three pints of water poured into each rennet-bag. After twenty-four hours' time, they are drawn out, and put into another vessel, and only one pint of water to each bag poured in. They remain in this twenty-four hours, and then are taken out, stirring them first gently in the infusion.

The two infusions are mixed and strained through a sieve of fine cloth. Sufficient salt is added, to prevent the liquor from dissolving entirely, and for some to settle at the bottom of the vessel. Care should be taken, every day in summer to take off the scum which forms, and add to it from time to time a little salt, that there may be constantly a plenty of it. This liquor is used in the proportion of a one hundred and twentieth part to the milk to curdle.

Whatever method may be used for the employment of the rennet, as regards the rest, it always produces the desired effect; but it is not sufficient to separate the whey from the curd, but the lat-

ter must preserve that adherence and richness which constitutes the quality of cheeses.

We believe the infusion of rennet to be the best, as it mingles with every particle and does not speck the curd, excepting always when the dry rennet is used by mixing in a little milk, at the moment it is wanted, and wrapping the whole in a bag or knot of linen as is done in good "pomageries" in Brien.

It would be difficult to determine the precise quantity of rennet to be used, because it depends upon its strength, upon the qualities of the milk, upon the season, the state of the atmosphere, and lastly, the kind of cheese to be made. We will content ourselves with making here some general observations.

Strong smelling rennet should not be used, because it communicates to the curd a bad taste.

Milk curdles more easily in summer than in winter; the quantity of rennet should be less in the former season than in the latter. Skim milk curdles more easily than that which has preserved the cream; the fatter it is, the more rennet it requires. Heated milk also favors the action of the rennet.

Too much rennet is injurious, because the curd forms in adhesive clots, and lets the cream run off with the whey; cheeses made from this are dry and brittle. Too little rennet is equally prejudicial; the milk takes a long time to curdle; the whey is drained off with more difficulty, and may, by remaining with it, communicate to the curd a disagreeable sour taste.

It is then, the proportion, which the dairy-women should strive to find out — practice and experience will be, in this case, the safest and surest guide.

[For the New England Farmer.]

THE CLIMATE.

Mr Fessenden—I differ in opinion with A. G. in his answer to Mr Breck's first quere, "why it is colder in the valleys than on hills, when we know that the higher we ascend beyond a certain elevation the colder it is." I also do not agree with him that it is warmer in the valleys in summer. I contend that the valley is coldest both summer and winter in the absence of the sun. If I understand A. G. right, he argues that the valley in summer is warmer in consequence of the greater density of the air in the valley, and that the cold is greater in the valley in winter, in consequence of the greater density of the air, in the absence of the sun. I hold, that when the air is more dense in the valley, either summer or winter, it is in consequence of the cold, in the absence of the sun.

I will agree with A. G. that the air at the surface of the earth would be the most dense, if it were of equal temperature with the air above, for in that case, it would be compressed by the weight of the whole column of the air above; but the air cannot be called dense, at the surface of the earth, when it becomes heated and expanded by the rays of the sun or any other cause; for by its expansion it is made lighter and will ascend, and continue ascending, until it is cooled and condensed to the same temperature of the surrounding air above. How is it that we keep warm air in our parlors in cold weather? why, by making the rooms tight. But you take away the ceiling above and the warm air will ascend and the room will at once be filled with cold air. Cold will not descend in water until the principal part of the heat has ascended, therefore we see shoal waters congeal much quicker than deep. If you go into the high latitudes where the sun is absent for months, you find a uniform cold, the heat having ascended and caused nearly the same temperature of the atmosphere from the surface of the earth to its extremity. If my theory is correct for the month of January, it is the same for July. And that the valley is colder in summer, as well as in winter, we have abundant proof in the cold summer of 1816, when there were frosts about every month, it is well known to many, that vegetation was cut off by the cold in the valleys, when on the neighboring hills it remained unhurt.

A. G. further says, "and should it be asked why we have some days colder than others?" I agree with him, so far as he goes in answering the question, and as he says "the wind coming from the North would bring cold." That must be correct, and if it should come from the South it would bring heat. What is the cause of the winds? the expansion and condensation of the air. What causes the expansion and condensation? heat and cold. We have a good opportunity of seeing the air put in motion, and ascending by heat, by the conflagration of buildings in a still time, and the cold air rushing in at the surface, to supply the place of the warm, which is ascending. But the sun is the great agent and cause of the winds. By the action of its rays, at and near the surface of the earth, they then produce heat, therefore the air at the surface of the earth, becomes heated and expanded, and continues ascending, so long as the sun's rays are emitted. But in the absence of the sun, the atmosphere goes on cooling and condensing, in order to return to its natural equilibrium. When heat and cold is regular for a considerable length of time, the winds then also, will be more regular, as is the case with the monsoons or the trade winds. If the air should be condensing north of us, the atmosphere would begin to move on from the south, and continue so, as long as the condensation went on, in order to supply the place which would otherwise be vacated by the condensation, and if the condensation should be south of us, the air would move from the north to the south the same, and it would move with a velocity, in proportion to the time of condensation, and if it were not for heat, our atmosphere would be stationary.

Yours respectfully, WILLIAM KEITH.

West Roxbury, Jan. 25, 1835.

ON THE USE OF SWAMP MUCK FOR MANURE.

Bradford, Feb. 4, 1835.

Mr Fessenden—I send you an extract from a letter received almost a year since from my good friend, Benjamin Allen, L.L. D. of Hyde Park, N. Y. — a man highly distinguished for his classical and general acquirements. The letter certainly was not intended for the public, yet as the subject is a public concern I know he will excuse me when I forward a copy for the N. E. Farmer.

G. B. P.

"Dear Sir—You must know that I have become a farmer and pass my time amid rural occupations and my books. Can you give me any information on the uses and advantages of swamp muck and clay as manure? The soil of my farm is a sandy loam, and in some parts approaching to the gravelly. I have thoughts of applying to it clay and swamp muck. Last fall (1833) I put 140 loads of clay and muck on two acres, and sowed it with wheat. The result is to be determined by the ensuing crop. My first purchase is a farm of 80 acres, a plain mostly in meadow, from which the last season, I cut 140 loads of hay, raised 80 bushels of wheat, 150 of corn, 200 of potatoes, 570 lbs. of cheese, 1200 lbs. of pork. I mention these items to show how it is cultivated. I have lately purchased a farm of about 95 acres. This abounds in clay and swamps, with mud and wood; about one half is arable land. Shall I find my account in carting clay and mud from the swamps on to the sandy land."

Now, Mr Fessenden, the year has passed away, since the first experiment was made. One great object in sending you this extract is to get from Dr Allen, if he is willing to give it, a statement of the results through your paper, that the farming interest may be benefitted by his experiments. I presume, however, you will agree with me that the result of the first year is not a fair test of the effect which such a course of manuring is likely to produce. Yours, with respect,

GARDNER B. PERRY.

[From the Middlebury, (Vt.) American.]

POTATOES.

Sir,—During my confinement and distress for the last five weeks and the extreme illness of my family, I have been prevented from writing and almost thinking on any subject disconnected with our comfort and safety. Within this period I have received numerous communications from sources of the highest respectability, from Georgia to Maine, and from our friendly neighbors of the Provinces of Upper and Lower Canada, requesting me to communicate the manner of my experiments in growing Potatoes. Please say to them in your next number, that I will the moment my health admits (which is now rapidly improving) communicate with pleasure through the medium of your columns the result of my experiments and the manner I think best adapted for growing them—that plant, in my opinion, most valuable in the whole vegetable kingdom, in climates adapted to its growth, not excepting Bread Stuff of every description, — it affords in the northern latitudes, more, better and more healthy nourishment to the human race, than all other vegetables; and every loaf of Bread made of Wheat, Corn or Rye, should contain at least, one fourth part of the meal of the Potato, prepared in a manner I will hereafter describe. Let a free and constant use be made of it, the number of emaciated and dyspeptic subjects, which by the by, is rather an unnecessary disease, will be lessened, attributable as much to the state of the mind as body.

Look at the Peasantry of Ireland, who only eat Bread and Meat one day in seven — the day appointed for rest — the other six days they have Potatoes and Salt for breakfast, Salt and Potatoes for dinner and Potatoes and Salt for supper. Did ever a person hear of a case of dyspepsia among them? — and the Bairns of Scotland, whose bread stuff is Oat Meal and Barley, are not much in the habit of complaining of this popular disease.

I should do injustice to my own feelings, were I to omit tendering my thanks to the editors of the Periodical and other Journals, as well as private individuals, who have in the most complimentary and flattering terms expressed their de-

sire to learn my mode of growing Potatoes. Their requests shall be fully answered so far as my knowledge extends. And should I be the means of imparting to our Farmers information which will enable them to make two Potatoes grow where one now does, I should consider myself abundantly remunerated.

A. W. BARNUM.

Vergennes, January 30, 1835.

WASHINGTON COUNTY WOOL GROWING SOCIETY.

A meeting of the Wool-growers was held in Montpelier on the 20th ult. From the official account of its proceedings, published in the Montpelier papers, we copy the following:

Jonathan P. Miller, Pliny Curtis and Sheffield Hayward, jr., were chosen a committee to bring forward measures proper to be taken to facilitate the object of the meeting, who made the following report, viz:

That a Society be formed under the name of *The Washington County Wool Growing Society*, whose object shall be to improve the breed of sheep and circulate all information relative to the sale of wool, the prices to be obtained for the same, and all other information connected with that object, whose meeting shall be holden in this village, on the first Tuesday of May, annually. Pliny Curtis, Sheffield Hayward, Jr., Horace Hollister and Jonathan P. Miller were chosen a committee to draft and bring forward a constitution, which being presented and signed, the Society then proceeded to organize by choosing Parley Davis, Chairman, and Nathaniel Eaton, Secretary for the year ensuing.

Resolved, That a Committee of three be chosen to circulate information relative to the sale of wool and prices to be obtained in market; and all other information they deem essential to wool growers. Jonathan P. Miller, Caleb Curtis and Sheffield Hayward, Jr. were chosen said committee.

Horace Hollister, Parley Davis, and Sheffield Hayward, jr., were appointed a committee, to examine into the nature of diseases common among sheep, ascertain the most effectual remedy for the same and report to said society.

Resolved, That this meeting stand adjourned to the 3d Tuesday in February next, 1 o'clock, P. M. at this place, when a general attendance of wool growers in Washington County is requested.—*Vt. Chron.*

ITEMS.

A SIMPLE REMEDY FOR THE CROUP.—This dangerous disorder, which has proved fatal to children in almost every climate and situation, and which is the dread of many an anxious parent, may be subdued by the timely application of a remedy which is not only simple, but easily obtained. As soon as the symptoms of croup appear, Scotch snuff must be applied to the throat of the child, either in the form of a plaster, or by rubbing it on the throat and chest; this can easily be done by mixing the snuff with any fat or oily substance, which makes it adhere to the skin. If applied too low on the chest it causes vomiting; and as the application to the throat appears to occasion nausea sufficient to throw out a moisture sufficient on the skin, it is supposed that this alone has a tendency to ameliorate the disease. The writer of this has seen the most beneficial results from the timely application of this simple remedy, and but recently witnessed its efficacy in the case of a child five years old, subject to this alarming disease from its infancy. The family were called up at midnight, and found the child laboring under all the distressing symptoms of croup, accompanied by considerable fever. A plaster of Scotch snuff was immediately prepared, by mixing it with some pomatum which was at hand, and spreading it on a bit of cloth cut to extend partly round the throat and a little over the chest. This was immediately applied, but as the parents were too anxious to rely on this remedy alone, they sent for a physician, but, by the time he arrived, the disease was greatly ameliorated, the difficulty of breathing having ceased, and a considerable moisture appearing on the skin, and the cough and restlessness also greatly relieved. In this stage of the disease, the physician recommended the feet to be bathed in warm water, and a dose of castor oil to be administered; the child was then put to bed, became quite composed, and by the morning all symptoms of croup had disappeared.—*Southern Agriculturist.*

CURE FOR GANGRENE.—In an account of a fight between a party of Waccos and Tawackanies Indians, and a small party of Americans, in Texas, in November, 1831, we find the following singular method of curing the leg of one of the party, which was shattered during the action by a musket ball. It was lucky for David Buchanan that no surgeon attended the party, or he would have been 'a peg shorter' all his days:

'David Buchanan's wounded leg here mortified, and having no surgical instruments, or medicine of any kind not even to a dose of salts, we boiled some live oak bark very strong, and thickened it with pounded charcoal and Indian meal, made a poultice of it, and tied it round his leg, over which we sewed a buffalo skin, and travelled along five days without looking at it; when it was opened the mortified parts dropped off, and it was in a fair way for healing, which it finally did, and his leg is as well now as ever it was.'

ONIONS AN ANTIDOTE FOR POISON. — Upwards of forty years ago, I knew a man who willingly took eleven grains of arsenic in warm tea, in order to kill himself. It took effect immediately. Three physicians exerted their skill to save him, but to no purpose, and said he must die. By their consent, another person proposed onions, which were immediately applied to his stomach, armpits, wrists, and all the tenderest parts of his body. Though he was much swelled he immediately began to recover, and the next day went to his work. It appeared like a miracle to all who witnessed it. I have heard of onions being used for the bite of a rattlesnake with good success, by being applied to the wound. — *Chr. Adv.*

SORE THROAT FROM COLD. — At this season of the year, when common colds are prevalent, a better remedy cannot be prescribed for a soreness or inflammation of the inside of the throat, which often attends a severe catarrh than the following:

Mix a wine-glass full of calcined Magnesia and Honey to the consistence of paste or jelly, and take a spoonful once an hour through the day for a day or two. It is cooling, healing, and a very gentle cathartic. — *Bermuda paper.*

HORSES AND CATTLE.—An intelligent farmer of this town has communicated to us, what he says, is an effectual remedy against injury to horses and cattle, who may have eaten too much grain: It is simply to administer a pint of melted hog's lard as soon as the fact is discovered. He says he has tried the experiment a number of times, and always with success.—*Norridgewock Jour.*

THE EYE.—The use of shades and bandages on every trifling affection of the eye, is an evil that cannot be too strongly reprobated; for the action of light and air being thus excluded, and the organ rigidly compressed, opthalmia, and even total blindness, is not unfrequently the consequence of that which, being perhaps merely a slight flow of humor, or a little extravasated blood, would have subsided in a few days, if judiciously treated, or even if left to itself.—*Curtis.*

INDELIBLE INK. — If a leaf or stem of ivy be broken off a yellowish milky juice exudes from the wounded extremity. After a short exposure to the sun it becomes black. This juice, when applied to linen, forms one of the most perfect kinds of indelible ink. It does not fade from age, washing, or exposure to any of the chemical agents, except boiling ether. The poison ivy seems not to be equally injurious to all, as many people will come in contact with it, and even chew the leaves with impunity.

THE COTTON GIN. — Mr William S. Cooley, of Norwich, Conn., has taken out a patent for certain improvements in this invaluable machine, which are said to be very important. He is making arrangements for the manufacture of them in Norwich, and for their sale in this city. — *N. Y. Courier and Inquirer.*

PUMPKIN BREAD.—Take the rind from the pumpkin, cut it in slices and boil it; when soft enough strain it in a colander, and mash it up fine; in this state it may be used for pies or mixed with flour for puddings, cakes, &c. For bread it may be made up with wheaten flour in the proportion of one third to one half. The sponge must be first set in the ordinary way with yest in the flour, and the pumpkin worked in as it begins to rise. The rule is to use as much pumpkin as will bring the dough to a proper degree of stiffness without water. The pumpkin must not be so hot as to scald the yest. It requires more baking than wheaten bread. This bread is very pleasant and very wholesome.

HOGS. — The dealers in this article have generally returned, and we believe, without a solitary exception, have made money. This fortunate state of the market will throw a considerable sum of money into circulation in Kentucky. We are informed 60,000 hogs have passed the Kenhawa route, 82,000 through the Cumberland Gap, and about 40,000 through Tennessee to Georgia and Alabama, making, in the aggregate, 182,000 head. Suppose half this number to have been slaughtered and pickled for New Orleans market, and we have the grand total of 273,000 head taken from Kentucky this season. This number of hogs, supposing them to average 200 lbs. net, and supposing the New Orleans market equal to the other markets, will furnish the handsome sum of *two million seven hundred and thirty thousand dollars.* From the best information we have on the subject, we are inclined to believe our calculations nearly correct. What sum has probably been realized from the sale of horses, mules, and beef cattle, we have no data for calculation. — *Kentucky Chronicle.*

AGRICULTURE.

[From the Old Colony Memorial.]

A DISSERTATION ON THE COURSE OF TILLAGE

Most suitable for Soils in Plymouth County, and the Rotation of Crops, most Conducive to the Interest of the Inhabitants. By ANTHONY COLLAMORE. Read before the Plymouth County Agricultural Society, at their annual meeting at Bridgewater, Oct. 15, 1834.

[Concluded from page 235.]

Another course pursued with some success in this county, is to plant corn on the sward, and hoe in rye at the last hoeing; the second year, after the rye is harvested, to turn in the weeds and stubble, which can be done very perfectly with the cast iron plough and harrow and sow with grass seed, and then roll the land. A crop of beans may also precede occasionally with advantage a crop of rye. — Some may object that in many cases, the soil would be too poor for these courses of crops, which may be true — but such soils should be recruited by carting on swamp mud, clay, marl, &c. and by turning in green crops which is the best manure for such soils. The best course for this purpose which we have seen mentioned, is one recommended by Mr Pomroy, in his essay on the advantage of manuring with green crops; and which is thus described—"Winter rye, sown early in the spring, grows rapidly, and will generally arrive at sufficient stature in season to be turned in as manure for ruta baga. Rye ploughed in when in full flower, and millet sown, which it will bring forward with great luxuriance, and that in its most succulent state turned in for *wheat*, (or rye) may be one of the best fallow preparations for it that can be devised; and is probably the cheapest and most convenient process to restore an exhausted soil. At the same time it should be considered that *gypsum* acts more powerfully on soils thus prepared." These soils may also be kept improving by practising on the maxim of Judge Pitman — *To lay down land and break it up often*, and enriching it by turning in the mass of vegetable substances, amounting as before stated to twelve tons and a quarter per acre. But as it is difficult to designate all the changes of crops suitable for soils, much must be left to the judgment of the judicious cultivator. By the application of the principles before laid down, and by observing what crops best succeed other crops, he may not only keep his land from being exhausted, but continually improving.—And whoever has paid much attention to the subject must be convinced, "that whatever pains we take, whatever expenses we incur in collecting instruments of husbandry, in accumulating and applying manures, and in tilling the earth, all is to little purpose unless to these we superadd a *succession of crops, adapted to the nature of the soil, to the laws of the climate, and the physical character and commercial value of the article raised.*". In confirmation of many of the views here expressed, we will close this essay with the following observations, communicated by a distinguished, practical, and scientific agriculturist of the county:

"The success of farmers depends very much on the knowledge and judgment with which they manage soils; and on so frequent a renewal and change of the kinds of seed applied, as will call into action all the vegetative powers that exist in them. The powers in soils strongly resemble those of the human body and mind; continued diversified action never diminishes, but on the contrary, invigorates and enlarges them. There are indeed some instances of untimely worn out men and worn out soils, and the results in both cases can pretty easily be traced to some imprudent management. The temperate employment of bodily and mental powers, would generally produce what is termed a green old age, and a judicious culture of soils, would preserve in almost every field the growth of some useful plants. Soils, like bodies or minds, are adapted to different purposes, to cultivate well we must understand what a soil the most naturally produces, and not often force it to uncongenial exertion.—This can be determined without much laborious scientific research, it is ascertained in continual observation. A knowledge of natural products, enables us to fix on the most healthy changes in crops, and what proves most healthful to the soil, will ordinarily prove most profitable to the occupant. In the county of Plymouth there is a portion of the soil which admits of no other profitable change of crops, than changes in the kinds of grass. It is a medium between what is called fresh and English meadow. In certain seasons, this sort of land may produce very great crops either of grain or roots; yet the probability of the total loss of labor is too great to justify the frequent use of it for such purposes. It should always be kept in grass, and as often as it is reduced to the production of only sour grasses, or too light a burden to give profit, it may be renovated at a small expense, by turning the soil over with a plough in the month of August, applying manure and seeding again. In this way, the best English grasses can always be obtained from lands which, without cultivation, would produce very little grass of any value. Soils that naturally produce the sweeter kinds of grass are generally favorable also for every sort of grain, and in the pregnant application of such grain crops as suit convenience and supposed immediate interest, these soils are often reduced to a state in which they will not yield enough of any kind of grain to compensate the labor of cultivation. This is a serious evil, and to be guarded against by all the means in our power, in view both of personal interest and the welfare of future generations. One highly important precaution is, never to leave the land unreplenished with roots during the inclement season of the year, nor the surface without something of covering to protect it against the wasting influences of winter winds; always taking this precaution, it may not be necessary to the continued health and vigor of the soil to go into the most extensive variety in the rotation of crops. We need not cultivate a greater variety than personal wants or the wants of the vicinity demand. When we begin with what is here called new land, which is filled with the roots of briars and bushes, the first crop should be one that will occasion an abundance of action in the soil; — potatoes are probably the best crop for this purpose within the scope of our present cultivation. If the soil in the common language of farmers be very tough, rye or oats may follow the potatoes. The third crop may be Indian corn, the fourth, rye, oats, barley, or wheat, with a liberal quantity of grass seed; then the land should remain two or three years as mowing or pasturage, afterwards if the land be wanted for tillage, a similar course may again be pursued. But if suffered to remain many years in grass, it will not impair its strength for the production of grain. This seems a benevolent arrangement of Providence, in northern latitudes where it is necessary to the support of domestic animals, that a large portion of the land should always produce grass. With a judicious interchange of the grains, roots, and grasses commonly cultivated in this section of country, we may always preserve even the poorest soils from barrenness. In a more extended rotation, in the frequent cultivation of leguminous plants, and such roots as draw nourishment from a great depth, we could considerably improve soils, but a long succession of great crops, under the best possible system of change, is not to be expected without the frequent application of manure.

BOILED FOOD FOR CATTLE.

Having for some years turned my attention to the most economical and profitable mode of fattening cattle, and especially hogs, I have found that preparing their food by the process of boiling is unquestionably the greatest improvement that has yet been discovered — a slight fermentation following previously to feeding it away as certainly adds to the capacity of food for affording nutrition. And I have also further fully ascertained, that the nutritive qualities of many species of food can *only* be obtained by boiling, and in many others is only fully developed, or prepared for the action of the stomach by that process.

The Irish Potato furnishes a case in point of the first kind, and the apple of the last. It is extremely rare that you will find a hog that will eat a *raw* Irish potato, but put it through a culinary process and it is rare to find one that will refuse them.

Boil the apples, let them get cold, and feed them to hogs, and you will double their capacity for producing flesh.

But, sir, the result of fairly conducted experiment has equally convinced me that the mixing of different kinds of food, adds prodigiously to the capacity of the different materials for affording nutrition, from the effect of combination. The increase of the quantity of food, as well as the addition to its nutritive quality, by the simple absorption of water in the act of boiling, is familiar to all well informed persons. But I am assured that the combination of different materials, produces a greater mass of nutritive matter, than the whole could separately yield; and that to find out the art of mixing food, along with the best mode of preparing it for the action of the stomach, is the great art of feeding economically, and I believe to secure animal flesh, health, and vigor.

The well known effect of boiling cotton seed and turnips, and feeding them together to fatten beef cattle, exhibits a conclusive proof of the last position, I think — no preparation is known to fatten more rapidly; the late improved mode of keeping up in flesh working horses in England, by the admixture of food, may be cited as a corroborating proof in point. It is now I think rendered certain that the combination of two articles of food, produces a new nutritive matter, more effectual than either could separately, or that could be produced from the nutritive matter contained in each fed separately. Boil Irish potatoes, pumpkins and apples; combine them by mashing together, and add a little salt and it will be found most nutritive food for hogs, producing flesh rapidly. Now a hog on Irish potatoes raw, would starve to death, and do little better confined to

pumpkins, on raw apples he would live tolerably, on the boiled and combined he fattens kindly and rapidly.

The result with me has become an anxious desire to ascertain the simplest, and most economical mode of steam boiling food on a large scale, say pumpkins, potatoes, &c. Some of your readers may have seen, or be in possession of some plan not generally known, and valuable.

I have no hesitation in saying that the individual whose talents would devise some plan which would come within the reach of every description of planters, uniting economy in the expenditure of capital, with despatch, would confer a solid benefit on our country.—*Southern Planter.*

POTATO CROP.

A writer in the Maine Farmer communicates the following account of his experiments in raising Potatoes:

"I broke up a piece of land in my mowing field in the fall of 1833, that was completely bound out. It was never ploughed before. In the spring of 1834 I harrowed it down with a heavy harrow that cut about as deep as the plough went; it was furrowed out, and a good shovel full of manure from the barn windows put into the hills of all the rows but four. Into three of the remaining rows I put a table spoonful of plaster or gypsum; the remaining row was left without either manure or plaster. The seed was the largest potatoes of the pink-eyed kind that I raised in 1833, and all planted alike and hoed once. When they were dug we measured the basket and then proceeded to measure the potatoes in the different rows, and the result proved that the plastered rows produced on an average, a bushel from eleven and a half hills; the manured rows produced a bushel from fifteen hills on an average; and the row that was neither manured nor plastered, averaged sixteen hills to the bushel. The land was a hard wood growth, naturally rather moist. The next experiment was on a piece of pasture land that had been pastured three years. It was partly broke up in the fall of 1833, and the remainder the next spring. It was of a mixed growth—a strong soil—was never ploughed before, and rather stony. I harrowed it as I did the first piece, and was under the necessity of cross-ploughing a part of it on account of a number of hemlock stumps in the way. I then furrowed it out, and manured four rows through the middle of the piece with chip or door dirt, the remainder I plastered. The seed was a kind of black potato that I obtained of John Bennoc, Esq. of Orono. The remainder was a mixture of pink-eyes and white ones, the largest I raised, cut in the middle and put two halves in the hill. Planted about the eighth of June, and hoed once. Before digging I had one acre measured out accurately, in order to offer it for premium. Out of one hundred hills of plastered ones we got three pecks more than we did out of the same number of manured hills. Some of the potatoes grew out of the ground, and the frost bit them so much that we hove them away and they were not measured, but there were measured four hundred and one and a half bushels. For this crop I obtained our Society's first premium on potatoes, viz: one volume of the Maine Farmer and four dollars. I had seven hundred bushels in the whole off of one acre and about three-fourths."

THE ROLLER.

Mr Holmes: In your useful paper I have seen the Roller mentioned as a necessary tool, instrument or machine, on a farm; and I last year, for the first time, made one, having before been convinced, by borrowing, that they were useful. I have thought that a description of mine (simple as it is) might be a benefit to those who have not used them heretofore. I took a piece from a hard wood tree as large as I could find, took off the bark and rounded the log, cut it four feet and ten inches long. I then took two spare harrow teeth, rounded them at the end and drove them well into the log exactly in the centre. I took two pieces of hard wood joist, bored them sufficiently large to receive the rounded end of the harrow teeth, framed those pieces of hard wood into another piece of larger hewed hardwood stick; morticed through that, and put in a suitable tongue for the cattle to haul by. The roller is upwards of two feet in diameter, and it answers well. Plank might be pinned on, had the stick been smaller, thereby enlarging it. The advantages of the roller are many, and will better be learned by experience than I can describe. I hope no farmer will be without one any longer.—*Me. Farmer.*

PORK.

The dissemination of agricultural information being always beneficial, and to the great mass of readers very acceptable, and as there are few subjects in which farmers are more interested than in pork, which furnishes the main source of animal food for family consumption and of farm profits by way of sale, the following statements are made. The facts may be relied on as the result of actual experience. There are four farmers in the town of Saratoga, the average weight of whose hogs when killed and dressed for market this fall were as follows:

Thomas Smith,	6	hogs,	av. weight	543½ lbs.
Jesse Mott,	19	do.	do.	480
W. & A. Bennett,	16	do.	do.	455
H. & I. Wagman,	16	do.	do.	403

The weight of Mr Smith's six hogs were, 440, 520, 532, 570, 576, and 623 lbs. total 3261. Average as above, 543½, and neither of them were over twentyone months old. These productions, though enormous, are not very unusual with them, as most of these farmers have been, for many years, in the habit of killing very heavy pork. The system adopted by them, and which redounds to their credit, as well as general benefit, is such that the expense is not much more than that in ordinary use. They have so improved their breed of hogs by selecting and crossing with great care and attention, that the *Saratoga* hogs have become matter of general notoriety, and the demand for the breed has greatly increased, and the pork sought for by dealers in the article, and generally brings an extra price.

An enterprising agricultural gentleman of the city of Albany, (Gen. S. Van Rensselaer, jr.) who takes pleasure in improving his stock, and whose short horned Durhams, are the best of their kind, has lately procured a stock of these hogs, and under his judicious management they will probably be improved. It is hoped that a statement of the above facts, together with the process pursued in rearing and fattening, will be prepared and furnished for the next meeting of the state agricultural society by some of these gentlemen.—*Albany Argus.*

MANAGEMENT OF BEES.

The Kennebec (Maine) Agricultural Society, at their meeting last autumn, awarded their premium on Bees to Col. John Gilmore, who furnished the Society with the following statement:

"Having entered my name for premium on honey and a hive of bees, I will inform you how I have managed them for a few years past. I keep them in boxes—my boxes are thirteen inches square on the outside, and from six to seven inches high, with thin slats across the top about an inch wide, with just space enough to let the bees pass between them. For a young swarm I fasten two boxes together with a board on the top, put in the swarm, and when I set them on the bench put under as many more as I think they will fill—a large early swarm will fill four or more. I had some this season that filled three in about a fortnight, and then swarmed, and the young swarms have filled four boxes. After my old hives swarm once I usually put under one or more boxes. I prefer that course to letting them swarm again, for second swarms are generally worthless. When the weather becomes cool, if the hive is well filled with honey, the bees will all leave the upper box; it can then be taken off without disturbing the bees in the hive. I usually take from my old hives and early swarms one box containing from twenty to twentyfour pounds and leave enough for the bees to live on through the winter, or I can take a part and return the box if I think the remainder is insufficient for them. If my bees grow lazy after the swarming season is over, and hang out on the hive, which is in consequence of the hive being full, I add more boxes. I had a few small swarms which I have taken up otherwise. I have not destroyed any bees. I have taken up on my own farm this season 289 lbs. of good honey in the comb, and I now own, including those that I have taken up, twentysix hives."

SWEET POTATO.

The cultivation of this delicious root is rapidly extending in New England. It does, to be sure, require a little more care than the common potato, but when properly managed will yield a plentiful crop. A gentleman who has resided in Georgia, says, through the columns of the Genesee Farmer, that the modes of cultivating it adopted at the north, are not in his opinion the most judicious. He recommends that the slips be planted in a hot bed in March, three inches apart; about the first of May, having prepared a piece of ground of a sandy soil, clip the vines into pieces fifteen inches long and set those pieces in hills three or four feet apart by burying the middle three inches deep, and leaving the two ends out of the ground. Five pieces of vine may be inserted in a hill, but not very near together. In ten days they will take root, and by the first of November the hills will be filled with large potatoes. When the vines are all set out, the seed potatoes should be set in hills to produce new vines, which in the middle of June may be cut and set as before. This will produce small potatoes, or slips for seed. The slips must be kept dry and free from frost during winter or they will decay. The best way is to pack them in dry sand, not allowing them to touch one another, and put them in a dry warm cellar.—*Greenfield Gazette.*

Handle your tools without mittens;—a cat in gloves catches no mice.

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, FEB. 11, 1835.

LOCATION & CONSTRUCTION OF HOUSES, &c.

In compliance with the request of a correspondent, with the signature "Inquirer," whose communication was published on the 145th page of the current volume of the New England Farmer, we make some remarks on the above mentioned topics.

We shall first state some particulars relative to Farm Buildings, and proceed to remarks applicable to buildings in general.

The proper situation for farm buildings, is as near as possible to the centre of the cultivated parts of the farm; or, at least, not far from the middle of the arable or ploughed land. It is very absurd to continue an old fashioned mode of locating farm houses in clumps or villages, detached from the farm. If the homestead is at a considerable distance from the farm, there will not only be a partial want of that personal superintendence, which is indispensable to the correct management of a farm, but the expense of cultivation will be much increased; the manure must be carted a greater distance —the strength of the workmen, and of the horses, cattle, &c. will be wasted in travelling backwards and forwards, &c.

It is desirable, when circumstances admit, to build the farm house fronting the south, that those rooms which are most occupied may be most remote from northwest winds, as well as enjoy the prospect and warmth of the sun. The house should occupy a small elevation, to which the ascent is not steep. Such a site will give a dry cellar, door yard, a good chance for summer breezes, a prospect of your own, and perhaps your neighbor's premises. An eminence of that kind is not only conducive to health, but gives the farmer a chance to see if his "help" is idle, his own or his neighbor's cattle are committing trespass, &c. If "the eye of a master can do more than his hand," it is highly important that his house should be sufficiently elevated to serve as an observatory, and enable him to overlook whatever most requires his care and superintendence.

One of the most common errors in the mode of building in this country, is the want of thickness in the walls. A house with thin walls is cold in winter and hot in summer. In Calcutta, the walls of the houses are nearly three feet thick, and the outsides are covered with a mortar, which reflects the heat, so that they are rendered cooler than many houses in the United States, notwithstanding the greater heat of the climate of India. The Domestic Encyclopedia asserts, that the walls of most houses built in Philadelphia are much too thin, as they seldom exceed nine inches, and derive the chief part of their support from the adjoining houses. It is not unusual to perceive day light through the walls of the garret of a house, a circumstance which must necessarily render these apartments uncomfortable at all seasons. But there is another disadvantage which ought to be mentioned; should the house take fire, and the rafters of the roof be destroyed, the gable end, for want of support, will probably fall in, and endanger the lives of those who meritoriously risk their safety for our benefit.

The wind from the northeast, north and northwest, in the United States, being cold and uncomfortable, a house should be so contrived, if possible, as to occupy those quarters with stair cases, and apartments not much used in winter as sitting rooms. Great benefits are derived in winter from the use of double windows, (that is, one window, with its panes, near the outward surface, and another near the inner surface of the wall, in each casement, with a vacant space between them) for a defence against cold.

Contrivance, or design, is of the first importance in building, as a skilful architect will not only make the structure handsome and convenient, but often save great expenses, which cannot be avoided when, by hasty and injudicious management, any future alterations become necessary. A model is the most certain way to prevent mistakes, and is superior to the best draughts. But if the latter be adopted, it should be of the largest size, so that the delineation of all the chimneys, hearths, bed places, stairs, and the size and location of all doors and windows, in each story, may be distinctly represented; and if the workmanship be agreed upon by the bulk, it will be useful for obviating difficulties and disputes, to insert the length and thickness of the ground plates, breast summers, beams, principal post braces, quarters, window posts, door posts, cellar beams, principal rafters, &c. &c. which should all be minutely ascertained.*

When houses are built of wood it is very material that it should be well seasoned. It is remarked in the work above quoted, that "wood differs very much in durability, and yet the opinion of men whose judgment on this subject is matured by repeated experience, authorizes the assertion that the durability of any particular species of wood is not so much connected with the nature of it as with the seasoning. Hemlock *(Pinus Abies Americana)* is a very perishable wood, if used when recently felled and sawed; but young hemlock, free from wind shakes, duly seasoned, and not floated and soaked with water, will last as long as most other kinds of wood under similar circumstances.

In laying the foundation of a building, proper care should be taken to ascertain the nature of the soil by a crow bar, or, what is still better, by a miner's or a well digger's borer, in order to discover whether it is thoroughly sound, and fit to bear the weight which is to be laid on it. A dwelling house should never be built near marshes, fens, a boggy soil, nor too close to the banks of a river, unless it stand on rising ground at the northwestern side of the bank.

The house should be so constructed that neither the kitchen nor sitting room should open directly into the open air. By means of an entry on the inside, or a porch without the house, we may obviate the inconvenience and danger of too sudden changes of temperature in passing from a warm room to the open air, and *vice versa*.

[To be continued.]

Mistakes in Printing Hon. Samuel Lathrop's Address.—We have received a line, stating that some important *errata* had occurred in the above mentioned address, (which we commenced reprinting in our paper of the 28th ult. p. 228) as printed in the Northampton Courier. But not having preserved that paper, we are not able to point out the misprints. We should therefore be much obliged if Mr Lathrop, or some other friend, would be so good as to send us a corrected copy of the *whole Address*, and we will then either commence *de novo*, or enable our readers to ascertain the correct reading of what we have printed, and give a correct transcript of the remainder.

Maine Farmer.—We are glad to perceive that this useful periodical has assumed a new dress, new type and an enlarged sheet. This is a valuable and well conducted journal, and well deserves every embellishment which improved typography can bestow, in order that its appearance may comport with its merits.

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* Willich's Domestic Encyclopedia.

Thomas G. Fessenden, Esq.

Sir—I have seen it recommended in your paper to keep Bees in a garret or tight snug house; I am about building one 8 feet by 10; I wish some of your readers would inform me through your paper the most suitable way to put up the shelves; that is, the width most suitable and the distance they should be apart, and any other information respecting it they may think proper. By so doing they will confer a favor on one of your subscribers, and perhaps many more. I. B.

Thomaston, Me. Feb. 4, 1835.

Adjourned Temperance Meeting.—Agreeably to adjournment, the friends of temperance met at the Bowdoin-street Meeting-house, on Tuesday evening. Hon. S. T. Armstrong, presided. The meeting was opened with prayer by Rev. Dr Bolles.

Horace Mann, Esq., of this city, then rose and offered the following Resolution:—

Resolved, That the evils of intemperance press with peculiar weight and aggravation upon the *poor*;—that those evils are greater than any which happen in the course of nature, or in the order of Providence;—and that society cannot be absolved from its obligation to bestow upon the poor the charity of its pecuniary aid, until, by a nobler charity, it shall rescue them from suffering and degradation by securing to them the blessing of Temperance.

Rev. Mr Hague offered the following Resolution:—

Resolved, That the influence of the American Temperance Reform on foreign countries furnishes a strong motive to prosecute the enterprize with renewed vigor.

John A. Bolles, Esq. then offered the following resolution:—

Resolved, That it is peculiarly important to enlist in the cause of Temperance, men of science and literature,—both on account of the peculiar exposure to the seductions of intemperance, and of the extent of the influence which they exert upon mankind.

Two other gentlemen were expected to address the meeting; but, as they were absent, after the singing of a hymn, Rev. Mr Gray, minister at large, offered a few remarks, suggested by the words,

"Hear the mother, children pleading
Heaven relief would quickly send!
Cruel monster,"

in the hymn which had been sung. He related several facts which had come within his knowledge in the course of his visits among the poor in the city, which were well described in these lines; one of them had occurred that very day, where the mother, a Christian woman, surrounded by her little children, was obliged to hide every knife and razor in the house, fearing that her husband, raving from the fumes of the poison administered by her neighbor, would murder her.

The Corporation of Harvard College are about erecting a new Library Hall, on the south side of the road from the College yard, to cost about $40,000—this sum, and about $10,000 more, having been received from the estate of the late Christopher Gore.

The House of Representatives on Friday last made choice of Rev. Andrew Bigelow of Taunton, to preach the next Election Sermon.

A subscription has been commenced in Maine for the purpose of defraying the expense of sending a Missionary among the Lumber-cutters or Foresters in the woods of that State.

To Correspondents.—"A Vermonter," on Cold Weather, in our next if possible. Other favors in their turn.

THERMOMETRICAL.

Range of Thermometer at the Maverick House, East Boston, in a shaded Northwesterly exposure, free from the wall.

FEBRUARY, 1835.	7, A. M.	1, P. M.	9, P. M.	Mean
Monday, 2,	27	21	19	22
Tuesday, 3,	13	21	12	15
Wednesday, 4,	5	10	15	10
Thursday, 5,	10	22	20	17
Friday, 6,	19	31	29	26
Saturday, 7,	24	30	16	23
Sunday, 8,	6	11	10	9

SEEDS FOR HOT BEDS.

Just received at the Seed Store connected with the New England Farmer Office, Nos. 51 & 52, North Market street, Boston, the greatest variety of early Vegetable and Flower Seeds to be found in New England, many of which are now wanted for Hot Bed Sowing. We have received from Europe the finest assortment of Cabbage, Cauliflower, Broccoli, Sweet Portugnese Marjoram, and early deep Scarlet Short Top Radish Seeds, &c. &c. Among the European Cabbage Seeds are the true early York, early London Battersea, Savoy, and other Cabbages—early curled Silesia, Tennisball, and Royal Cape Head Lettuces, Mignionette, Long Turkey Cucumbers, for forcing, (white and green) early White Dutch Turnips, Tomatos, Lima Beans, early Peas, Beans, &c. comprising every kind of seed wanted in New England,—warranted of the very first quality.

Also, *GRASS SEEDS* of all kinds, Herds or Timothy, Red Top, Red and White Clover, Lucerne, Orchard Grass, Tall Meadow Oats Grass, &c. at the lowest market prices, wholesale and retail. Feb. 11.

WANTS A GARDENER'S SITUATION,

A single man, having had the advantage of being bred up in some of the first places both in England and Ireland, and can produce satisfactory testimonials as to propriety and capability, and also can be well recommended in this city. Any reference made to J. F. at G. C. BARRETT'S Seed Store, North Market street, will be attended to. Feb. 11.

HOLLIS' CELEBRATED HORSE LINIMENT,

For Sprains, Bruises, Wind-Galls, Old Strains, Stiff joints, Swelled or Cracked Heels, and for Horses that are strained in the back sinews, wrung in the withers, &c.; also for Glandular swellings of the throat.

The ingredients which compose this preparation have been carefully selected after many years' experience, and are some of the most successful remedies united, correctly proportioned and happily adapted to afford relief in all the above mentioned complaints; the proprietor feels assured that when once this article is used, it will be preferred to any other, as it is decidedly the best and certainly the most convenient article in use.

N. B. Persons afflicted with Rheumatism, Sprains, Cramp, Numbness, Stiffness, or Weakness in the Joints, will find this Liniment a valuable and efficacious remedy.

Prepared and sold by THOMAS HOLLIS, Druggist and Chemist, No. 30, Union Street, Boston, Mass.

☞ The Public are requested to observe that each label is signed.

Price of large Bottles one dollar, small do. 75 cents. o29

FARM FOR SALE.

For Sale, a Farm containing Seventy Acres of very choice land, well divided into Mowing — Pasturage — Orcharding, and Woodland, situated in Marlboro', 20 miles from Boston on the public road to Worcester.

It is now in a good state of cultivation, with a House and Barn thereon, and will be found a very eligible situation for any person wishing to retire to a very pleasant country town.

For terms, which will be very moderate if accepted soon, inquire of GEO. C. BARRETT, Boston. Jan. 21.

VALUABLE BOOKS.

Hortus Brittanicus, Loudon's latest edition, and Sweet's Hortus Brittanicus, latest edition, just received and for sale by GEO. C. BARRETT.
Feb. 4.

FOR SALE AT THIS OFFICE.

A complete well bound, unsullied copy of Vol. 1 of the "*New England Farmer*" Having been much call for it the owner will sell it for five dollars.
Jan. 26. 3t

ROCHESTER SEED STORE.

Reynolds & Bateham, having established themselves in the Seed and Nursery business, now offer to the public a very large and superior assortment of Garden, Field and Flower Seeds, Garden Tools, Horticultural Implements, Books, etc.

Their stock of Seeds is entirely new, having been purchased this fall, directly of the growers and importers, and comprises many rare and valuable varieties, never before introduced into this section of country.

Merchants and others supplied with assortments of Seeds for retailing, either by the box or by weight, at a liberal discount.

Cash paid for all kinds of Grass Seeds, Peas Beans, Hemp, Flax, etc.

Catalogues furnished gratis, on application.

☞ A Green House, Horticultural Garden and Nursery are connected with the establishment, and all orders for Seeds, Plants, Trees, Shrubs, Grape Vines, Bulbous Roots, etc. will meet with prompt attention

Rochester, Dec. 23, 1834.

EXTRA EARLY PEAS.

The Earliest Dwarf Pea grows about 20 inches high, is a good bearer and decidedly the earliest known. The seed offered by the subscriber was raised expressly for the New England Seed Store, near Canada line.

Market Gardeners and others will be supplied with large or small quantities if applied for early in the season.

jan 7. GEO. C. BARRETT.

WANTED

To hire from three to five years within three or four miles of Boston market a Farm from ten to thirty acres of land with a good dwelling house and other out buildings. For information apply to No. 56 Faneuil Hall Market.
Jan. 28.

GREEN HOUSE GLASS.

Of *superior thickness* with every quality of *Window Glass* for sale by LORING & KUPFER, No. 10 Merchants' Row.
Jan. 23. 2mis.

NEW ENGLAND SEED STORE.

At the *Agricultural and Horticultural Warehouse*, connected with the New England Farmer the subscriber continues the Seed Establishment, and now offers to dealers, Gardeners, and the public generally an unrivalled collection of

GARDEN, GRASS, and FLOWER SEEDS,

comprising unusual fine varieties and of undoubted quality and vitality — being raised under the particular direction and expressly for this establishment.

Garden Seeds in boxes assorted for dealers from 10 to 100 dollars each. — Also in pounds, halves and quarters at very moderate prices.

Boxes of Seed containing a good assortment for private gardens at $3 each.

300 to 400 choice varieties of FLOWER SEEDS in 6 cent papers — twenty papers for $1,00.

Grass Seeds at the lowest market prices at Wholesale and Retail.

Fruit and Ornamental TREES, *Grape Vines, Plants and Roots* supplied at one day's notice.

Just published, a Catalogue of 80 pages which will be sent *gratis* to customers. GEO. C. BARRETT.
Jan. 21.

MULBERRY AND SILK.

COBB'S Treatise on the Cultivation of the Mulberry, and upon Silk, being an improved edition. For sale at the office of the N. E. Farmer. Price 50 cents.
Jan. 21. GEO. C. BARRETT.

HERDS GRASS, OR TIMOTHY SEED.

200 Bushels Herds Grass Seeds, growth of 1834, of very good quality and unusually bright and clean, just received and for sale at the New England Seed Store, 51 & 52 North Market street. GEO. C. BARRETT.
jan. 7.

FRESH WHITE MULBERRY SEEDS.

Just received at the New England Seed Store, 51 & 52 North Market street,

A quantity of fresh and genuine White Mulberry-seed, from one of the greatest Mulberry Orchards in Connecticut, warranted new and good, directions accompanying each package.
Dec. 31, 1834. GEO. C. BARRETT.

NEW WORK.

Just received from the Publisher a new work entitled Calcareous Manures, treating upon the different capacities of soil for improvement &c. by E. Ruffin, Esq. Editor of the Farmer's Register. GEO. C. BARRETT,
New England Farmer Office.

BREMEN GEESE.

For sale, a few pairs of fine Bremen Geese, by
GEO. C. BARRETT.

PRICES OF COUNTRY PRODUCE.

CORRECTED WITH GREAT CARE, WEEKLY.

		FROM	TO
Apples, russets,	barrel	3 50	3 00
Beans, white,	bushel	2 75	2 25
Beef, mess, (new)	barrel	10 25	10 50
Cargo, No. 1,	"	8 00	8 75
prime,	"	6 75	7 00
Beeswax, (Americ n)	pound	20	23
Butter inspected, No. 1,	"	14	17
Cheese, new milk,	"	8	9
skimmed milk,	"	3½	6
Feathers, northern, geese,	"	40	45
southern, geese,	"	35	38
Flax, American,	"	9	10
Flaxseed, none,	bushel	1 25	1 37
Flour, Genesee, cash	barrel	5 56	5 62
Baltimore, Howard street,	"	5 37	5 50
Baltimore, wharf,	"	5 50	5 62
Alexandria,	"	5 25	5 37
Grain, Corn, northern yellow	bushel	68	70
southern yellow	"	65	68
white,	"	67	68
Rye, northern,	"	83	85
Barley,	"	63	65
Oats, nor hern, (prime)	"	46	47
Hay, best English,	ton	17 00	20 00
eastern screwed,	"	13 00	15 00
hard pressed,	"	14 00	16 00
Honey,	gallon	37	42
Hops, 1st quality (new)	pound	11	12
2d quality	"	10	11
Lard, Boston, 1st sort,	"	9	
southern, 1st sort,	"	7	8½
Leather, slaughter, sole,	"	19	20
do. upper,	"	10	12
dry hide, sole,	"	16	18
do. upper,	"	18	20
Philadelphia, sole,	"	27	30
Baltimore, sole,	"	25	27
Lime, best sort,	cask	75	1 00
Pork, Mass. inspect. extra clear,	barrel	17 00	18 00
Navy, mess,	"	16 00	
bone, middlings,	"	8	8 50
Seeds, Herd's Grass, (new)	bushel	2 25	2 50
Red Top, northern,	"	75	87
Red Clover, northern,	pound		
White Dutch Honeysuckle,	"	25	31
Tallow, tried,	cwt.	7 50	8 00
Wool, prime, or Saxony Fleeces,	pound	60	65
American, full blood, washed,	"	50	53
do. 3-4ths do.	"	45	50
do. 1-2 do.	"	38	42
do. 1-4 and common	"	32	36
Native washed,	"	38	40
Northern pulled. Pulled superfine,	"	50	55
1st Lambs,	"	40	45
2d do.	"	30	33
3d do.	"	23	25
1st Spinning,	"	35	40

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET.

RETAIL PRICES.

Hams, northern,	pound	11	12
southern,	"	8	9
Pork, whole hogs,	"	6	7
Poultry,	"	10	12
Butter, (tub)	"	14	17
lump	"	18	20
Eggs,	dozen	18	20
Potatoes,	bushel	37	50
Cider, (new)	barrel	2 75	3 00

BRIGHTON MARKET.—Monday, Feb. 9, 1835.

[Reported for the Daily Advertiser & Patriot.]

At market 364 Beef Cattle, 19 Cows and Calves, and 410 Sheep.

Prices. *Beef Cattle*—Prices have advanced, and we quote to conform to sales, viz—choice Cattle, very fine, brought something more than our highest quotations. We quote prime at 33 a 34s 6d; good at 30 a 32s 6d; thin at 24 a 28s 6d.

Cows and Calves—Sales were noticed at $20, 22, 25 and 27 50.

Sheep—We noticed lots taken at prices from 24 to 33s.

MISCELLANY.

THE SNOW.

The silvery snow!—the silvery snow!—
Like a glory it falls on the fields below;
And the trees with their diamond branches appear
Like the fairy growth of some magical sphere;
While soft as music, and wild and white,
It glitters and floats in the pale moonlight,
And spangles the river and fount as they flow;
Oh! who has not loved the bright, beautiful snow!

The silvery snow, and the crinkling frost—
How merry we go when the earth seems lost;
Like spirits that rise from the dust of Time,
To live in a purer and holier clime!—
A new creation without a stain—
Lovely as heaven's own pure domain!
But ah! like the many fair hopes of our years,
It glitters awhile—and then melts into tears!

MICROSCOPE.

A ludicrous scene took place a few evenings since at the exhibition of the Hydro Oxygen Microscope in Broadway. An old Scotchman and his wife, evidently just arrived from their native country, came in and took their seats in a very orderly manner just before the exhibition commenced. During that part of the exhibition which consists of wings and other parts of insects, sea-weed, sections of stems, and of flowers, they appeared very quiet and well satisfied. When the exhibition of the living aquatic insects and animalculæ took place, which consists of four scenes, the skeleton larvæ of the gnat, the larvæ of the musquito, a drop of water, and a collection of all kinds of aquatic insects, including the water devil, the old lady appeared rather uneasy and fidgety. The larvæ of the gnat magnified to upwards of twenty feet in length, elicited expressions of surprise from her, as "God bless us!" "Heigh, sirs!" and so on, keeping her body in continual motion, and fidgeting so much as to call her husband's attention. "Janet, woman, what ails ye? Canna ye be quiet?" "God preserve us!" said Janet, and, pressing a little closer to the old man, was quieter.

The second scene, the larvæ of the musquito, appeared to excite the old lady's fears considerably; but her husband soon succeeded in quieting her. Their eccentric motion, knocking each other over with their long tails, convulsed the whole company of ladies and gentlemen with laughter, but elicited nothing from Janet except "Come awa, John; come awa home, man;" to which John pettishly replied, "Sit ye still, ye auld fule ye; what ta deil ails ye noo? They things canna harm ye" — and Janet was quiet once more.

Next came the scene of the drop of water, with its numerous living inhabitants. At this the old woman was completely confounded, uttering no audible sound, but rocking her body to and fro with a regular see-saw motion; her husband, every now and then, gently chiding her, and saying, "Bide a wee, Janet; we will gang away thegither directly."

Next came the last scene, with a combination of living insects. In a few moments the demonstrator of the microscope called the attention of the company to a huge water devil eight or nine feet long, with his large horns and numerous legs, devouring the smaller insects with avidity. Upon beholding this, the old lady started up in a fright, exclaiming, "And the muckle horned deil too, among all the other great beasts; I'll no abide here ony langer, and you must come awa home wi' me, John; for should they monsters of the deep break loose, we should only make a mouthful apiece for them, and the great muckle horned deil would devour us both at once; so you must een come awa home, man." So saying she fairly pulled her husband out of the room, and made the best of her way down stairs, amidst the laughter of the whole company, who highly enjoyed the scene.—*N. Y. E. Star.*

IMPROVEMENT IN BREAD.

In this age of improvement in the arts and sciences, it must be gratifying to the epicuraen, as well as every other man of *taste*, to observe that the more humble but important arts of the *kitchen* are not entirely overlooked by our scientific housewives. In addition to the important discovery of manufacturing *pumpkin apple sauce*, recently made known by the immortal Mrs Yerks, I observed in your paper, a few weeks since, a method of improving the quality of stale bread by steaming, so as to have many of the properties of newly baked bread, without producing its deleterious effects. This treatment greatly improves the quality of bread which has become dry by age, and is, many times, more convenient than any other method; but from the experience of many years I have found the following an improvement, even upon *steaming*, as the bread absorbs less moisture and it is imparted more equally through the loaf.

Let your good housewife calculate to bake when she has sufficient old wheat bread to last the family until the new is suitable for the table, which will be in about two days, and when the new bread is about half baked, take the old wheat bread and pour on a quart or two of cold water on each loaf so as to soften the crust, and place it in the oven, where it must be kept until it is thoroughly heated through, and when taken out it will be found to be quite as light, soft, and palatable as new bread. To those, who, like myself, have often suffered from the effects of eating unripe bread, any improvement which can restore the *good* qualities of new bread, when lost by age, without producing its bad effects, is valuable. Let such try it. ICHABOD.

We may add to the above, that, those who have a "baker," may avail themselves of Ichabod's improvement whenever they please, without waiting for the heating of the oven. We have been in the practice of warming our bread in that way, and like it much.—*Mass. Spy.*

QUALITIES OF A WIFE.

When a man of sense comes to marry, it is a companion whom he wants, and not an artist. It is not merely a creature who can paint, and play, and sing, and dance. It is a being who can comfort and counsel him;— one who can reason, and reflect, and judge, and discourse, and discriminate — one who is neat and prudent, and can assist him in his affairs — lighten his sorrows, purify his joys, and educate his children. Such is the woman who is fit for a mother, and the mistress of a family. A woman of the former description may occasionally figure in a drawing-room, and excite the admiration of the company; but it is entirely unfit for a helpmate for a man, and to train up a child in the way he should go.

FRUIT TREES,
ORNAMENTAL TREES, PLANTS, &c.

NURSERY of WILLIAM KENRICK, in NEWTON, MASS. 5½ *miles from Boston by the Western Avenue, and ½ a mile from the Worcester Rail Road.*

This establishment now compactly covers 18 acres; and comprises the selections of the finest kinds of Pears, Apples, Cherries, Peaches, Plums Nectarines, Apricots, Almonds, Quinces, Grape Vines, Currants, Raspberries, Gooseberries, and Mulberries, including the Chinese Mulberry, or MORUS MULTICAULIS, so celebrated for silk; Strawberries, Figs, &c. No pains, no labor, or expense has been spared, in obtaining the most celebrated varieties which have here been congregated from divers climates and latitudes, and from first-rate sources — selections adapted to every section of the Union. The Ornamental Trees and Plants alone, comprise one thousand varieties, the most beautiful kinds known; these include Horse Chesnuts, Weeping Willows, Catalpa, Mountain Ash, Ailanthus or Tree of Heaven, Scotch Larch, Silver Firs, Venetian Sumach, Altheas, Snowballs, Lilacs, Honeysuckles, &c.—Superb China and Hardy Roses, Herbaceous Flowering Plants, Pæonies, and splendid Double Dahlias.

Gentlemen are respectfully invited to forward their orders *early*.—Early in Autumn, being an excellent season for transplanting. Address to WILLIAM KENRICK, Newton, Mass. Trees, &c. delivered in Boston without charge for transportation, they are selected and labelled with due precaution and care; and when ordered thence, they are suitably packed, and forwarded to their destination, by land or sea. Or orders will receive the same attention if left with GEO. C. BARRETT, who is agent, at his Seed store and New England Farmer Office, Nos. 51 & 52, North Market Street, Boston. Catalogues gratis on application. oct. 1

SILKS AT REDUCED PRICES.

ELIAB STONE BREWER intending to make a new arrangement in his business will sell his stock of Silk Goods at very reduced prices, viz:

20 Pieces Blk. Gros de Naples (slightly spotted) at 25 cts. per yard—15 do. perfect, 2s. do. 25 do. Superior Satins Levantines, 3s6. do—10 do. do. 3s.—6 do. Rich Striped do. 3s. 9.—40 do. Rich and Superior Col'd Poult de Soies, 3s.—30 do. do. (spotted) 2s6.—25 do. Heavy Blk. Sinchaws from 2s.6 to 3s.6 25 do. do. Sarsnets, from 2s. to 2s. 6.—100 Dress Patterns Fig. Black Canton Crapes at 6s. per pattern—50 do. do. to mach, 7s.6—50 do. do. Brown, 7s.6—50 pieces Black Canton Crapes at 1s. per yard—20 do. Heavy Blk Turk Satins (4-4 in width) 6s. 5 do. do. Italian Lustrings 5s.—10 do. common do. 4s.—10 do. Fig'd and Plaid Sarsnets, 2s.6—20 do. Grecian Shallys of superior fabric and figures 3s.9—a few pieces Foulards at 5s. Also, Blk. Brown, Green, Lt. Blue, Pink and yellow Satins. No. 414 Washington Street, Dec. 27th, 1834.

A GARDENER.

An experienced Gardener well acquainted with the duties of his business in all its departments wishes a situation. Can produce good recommendations. Address J. B. at this office. Jan. 21.

ORCHARD GRASS.

Just received a quantity of this valuable Grass Seed—at the *New England Seed Store.* GEO. C. BARRETT.

THE NEW ENGLAND FARMER

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☞ No paper will be sent to a distance without payment being made in advance.

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